

Craft Cider Making Third Edition

Small cider production is becoming a booming business as apple cider in all its varieties experiences seen a surge of popularity. Across North America, drinkers are enjoying imported ciders such as Magners, Bulmers and Strongbow, alongside national ciders such as Woodchuck and Original Sin. With this popularity also comes a rise in home cider making. Craft Cider Making explores all of these aspects of cider making, and much more, in a highly illustrated format. This book takes readers through the history and practicalities of cider making, and introduces the concepts and techniques of craft cider production. It looks at the different styles of cider, and the effect of fruit variety, climate and orchard location on the finished drink. Each step in the process of production is addressed and explained, including terroir, cider apples, scratting, pressing, measuring and adjusting, yeasts, fermentation, clarity, sweetening cider, and recipe/process experimentation. The book concludes with a suggested method for the home cider maker. This is the perfect introduction for anyone considering cider making, and a fascinating explanation of the history and process of real cider production for anyone who enjoys this complex and varied beverage on any level.

Easy to brew, easy to customize, and enormously delicious! Looking for a crisp, clean, and scrumptious alternative to beer? On a gluten-free diet or allergic to the grains used in brewing beer? Want to experience the pride that comes when your friends crack open one of your bottles and exclaim, "You made this?" Then welcome to the world of hard cider. Suddenly it's everywhere--it's on the menu in pubs and restaurants, and there's a dizzying array of ciders available in stores. And some cider lovers, just like craft beer drinkers, are looking for ways to create their own brew. The Everything Hard Cider Book takes you step by step into the fermentation and bottling process, with tips on finding the proper equipment, sourcing ingredients, varying flavors, and creating unique packaging. You'll also find advice on advanced techniques, like evaluating the finished product, varying recipes for your own taste, and even growing fruit for cider. And with thirty-five essential and adaptable recipes for apple and other fruit ciders, you'll find everything you need to make your own distinctive and delicious beverages.

“From unraveling the history of the apple to exploring the intricacies of flavor, [Wilson] reveals the love and labor that goes into a timeless beverage.” —Bianca Bosker, New York Times–bestselling author of Cork Dork Cider is the quintessential American beverage. Drank by early settlers and founding fathers, it was ubiquitous and pervasive, but following Prohibition when orchards were destroyed and neglected, cider all but disappeared. In The Cider Revival, Jason Wilson chronicles what is happening now, an extraordinary rebirth that is less than a decade old. Following the seasons through the autumn harvest, winter fermentation, spring bottling, and summer festival and orchard work, Wilson travels around New York and New England, with forays to the Midwest, the West Coast, and Europe. He meets the new heroes of cider: orchardists who are rediscovering long lost apple varieties, cider makers who have the attention to craftsmanship of natural wine makers, and beverage professionals who see cider as poised to explode in popularity. What emerges is a deeply rewarding story, an exploration of cider’s identity and future, and its cultural and environmental significance. A blend of history and travelogue, The Cider Revival is a toast to a complex drink. “Cider is America’s great forgotten beverage. Jason Wilson’s lively, anecdote-filled, passionate paean to what he says should properly be considered ‘apple win’ will go a long way toward giving this immensely varied and complex libation the recognition and appreciation it deserves.” —Colman Andrews, cofounder of Saveur and author of The British Table

As Stella Wright’s Nantucket candle store thrives, her knack for solving mysteries burns equally bright—especially when a Halloween haunted house uncovers evidence of a centuries-old murder . . . When Stella’s friend inherits a creaky, abandoned home in Nantucket, she knows it’s the perfect setting for the town’s annual Halloween fundraiser. A deserted, boarded-up building on the property—once used as a candle-making shop—adds to the creepy ambiance. But as Stella explores the shack’s dilapidated walls, she discovers a terrible secret: the skeleton of a Quaker woman, wrapped in blood-soaked clothing and hidden deep within a stone hearth . . . While police investigate, Stella wastes no time asking for help from friends with long ties to Nantucket’s intricate history. The key to the murder may lie within a scorching 18th century love triangle that pit two best friends against one another over a dubious man. But before the case is solved, another life will be claimed—leaving Stella to wonder who in Nantucket is friend, and who is foe . . . Praise for Murder’s No Votive Confidence “A charming mystery with believable, likeable characters. Check it out.” —Suspense Magazine

Making, Using & Enjoying Sweet & Hard Cider

How To Brew

A Novel

Food and Beverage Management

Craft: An Argument

Master SQL Fundamentals

Dispatches from the Orchard

"Apples to Cider: How to Make Cider at Home takes you on a sweet journey from the orchard to the glass. Within the pages of this book, you'll learn how to make sweet (i.e., non-alcoholic) and hard ciders, including information on pulping, bottling, and more. Find out which apples and what equipment a beginner will need, the processes for making sweet and hard ciders, how to make variations including pear cider, recipes for using cider, and tasting notes" --

This introductory textbook provides a thorough guide to the management of food and beverage outlets, from their day-to-day running through to the wider concerns of the hospitality industry. It explores the broad range of subject areas in the food and beverage market and its five main sectors – fast food and popular catering, hotels and quality restaurants and functional, industrial, and welfare catering. New to this edition are case studies covering the latest industry developments, and environmental concerns, such as sourcing, sustainability and responsible farming. It is illustrated in full colour and contains end-of-chapter summaries and revision questions to test your knowledge as you progress. Written by authors with years of practice and teaching experience, this book is the ideal guide to the subject for hospitality students and industry practitioners alike.

The Book That Started the Fermentation Revolution Sandor Ellix Katz, winner of a James Beard Award and New York Times bestselling author, whom Michael Pollan calls the "Johnny Appleseed of Fermentation" returns to the iconic book that started it all with a fresh perspective, renewed enthusiasm, and expanded wisdom from his travels around the world. This self-described fermentation revivalist is perhaps best known simply as Sandorkraut, which describes his joyful and demystifying approach to eating fermented foods, the health benefits of which have helped launch a nutrition-based food revolution. Since its publication in 2003, and aided by Katz’s engaging and fervent workshop presentations, Wild Fermentation has inspired people to start their own food labs: fermenting vegetables into sauerkraut, milk into cheese or yogurt, grains into sourdough bread, and much more. In turn, they’ve traded batches, shared recipes, and joined thousands of others on a journey of creating healthy families, and their communities. Katz’s work earned him the Craig Claiborne lifetime achievement award from the Southern Foodways Alliance, and has been called "one of the unlikely rock stars of the American food scene" by The New York Times. Now, in this revised edition, now with full color photos throughout, is sure to introduce a whole new generation to the flavors and health benefits of fermented foods. It features many brand-new recipes--including Strawberry Kvass, African Sorghum Bread, and Buckwheat Bread--and updates and refines original recipes reflecting the author’s ever-deepening knowledge of global food traditions that has influenced four-star chefs and home cooks alike. For Katz, his gateway to fermentation was sauerkraut. He went to find yours, and start a little food revolution right in your own kitchen. Praise for Sandor Ellix Katz and his books: "The Art of Fermentation is an extraordinary book, and an impressive work of passion and scholarship."--Deborah Madison, author of The Way to Ethical Eating "Sandor Katz has proven himself to be the king of fermentation."--Sally Fallon Morell, President, The Weston A. Price Foundation "Sandor Katz has already awakened more people to the diversity and deliciousness of fermented foods than any other person has over the last century."--Gary Paul Nabhan, author of Growing Food in a Hotter, Drier Land "The fermenting bible." -- Newsweek "In a country almost clinically obsessed with sterilization Katz reminds us of the forgotten benefits of fermentation with our microbial relatives." -- Grist

Today, food is being reconsidered. It’s a front-and-center topic in everything from politics to art, from science to economics. We know now that leaving food to government and industry specialists was one of the twentieth century’s greatest mistakes. Where do we go from here. Author Andy Brennan describes uncultivation as a process: It involves exploring the wild: recognizing that much of nature is omitted from our conventional ways of seeing and doing things (our cultivations); and embracing what we’ve somehow forgotten or ignored. For most of us this process can be difficult, like swimming against the strong current of our modern culture. The hero of this book is the wild apple. Uncultivated follows Brennan’s two paths: naturalized trees and shows how they have guided him toward successes in agriculture, in the art of cider making, and in creating a small-farm business. The book contains useful information relevant to those particular fields, but is designed for a far greater audience, skillfully blending cultural criticism with a food activist’s agenda. Apples rank among the most manipulated crops in the world, because not only do farmers want perfect fruit, they also assume the health of the tree depends on human intervention. Yet wild trees live all around us, and left to their own devices, they achieve different forms of success that modernity fails to apprehend. Andy Brennan learned of the health and taste advantages of such trees, and by emulating them (in his cider) he has also enjoyed environmental and financial benefits. None of this would be possible by following today’s prevailing winds of apple cultivation. In all fields, our cultural perspective is limited by a parallel proclivity. It’s not just us, it’s the fight tendencies toward specialization, efficiency, linear thought, and predetermined growth. We have cultivated those tendencies at the exclusion of nature’s full range. If Uncultivated is about faith in nature, and the power it has to deliver, then wild apple trees have already shown us the way.

How to Craft Seasonal Fast-Brew Favorites at Home

The Cider Revival

Cider, Hard and Sweet: History, Traditions, and Making Your Own (Second Edition)

The Lager Queen of Minnesota

How to Easily Grow, Prepare, and Use Your Own Hops, Malts, Brewing Herbs

The Everything Hard Cider Book

American Cider

Cider is an ancient drink that links us to the land where we live in more ways than just the apple that makes it. My goal for this book is to share with you my love of hard cider and the things I have learned so far on my journey as a craft home cider maker. I will give you the details for making different cider styles at home. I will also show you how to better experience cider. I've come to appreciate that cider is part art and part science. It isn't just an alcoholic beverage. It drives us to commune with nature, with our community, and with friends. It invites us to sit down together and break bread, to share stories, and to appreciate how apples can create a reflection of the land we love with a little art and a little science.

Explores cider and cider drinking traditions from around the world.

In this richly informative and entertaining book, Ben Watson explores the cultural and historical roots of cider. He introduces us to its different styles—draft, farmhouse, French, New England, and sparkling—and also covers other apple products, like apple wine, apple juice, cider vinegar, and Calvados. Cider is the new thing in today ’s drinking world, even though it ’s been around for centuries. In spite of its long and colorful history, cider has remained relatively underappreciated by the American public. The purchase in 2012 of a Vermont-based cidermaker for over \$300 million signaled that this is all likely to change very soon. Richly informative and entertaining, Cider, Hard and Sweet is your go-to source for everything related to apples, cider, and cidern aking. It includes great information on apple varieties, cidermaking basics, barrel fermentation, and recipes for cooking with cider—with instructions for making boiled cider and cider jelly, and recipes for dishes with cider braises and marinades. It also teaches readers how to recognize a good cider and takes you from buying store-bought to making the genuine article at home.

Abstract: A 2-volum reference set is designed to provide sufficient and appropriate information to aid food technologists, research scientists, and other food and nutrition professionals in industrial, academic, and government setting in conducting viable sensory evaluations. Volume I covers: background information on the characteristics of sensory attributes and how they are perceived; design criteria for sensory test rooms; factors influencing sensory evaluation conclusions compilation and description of sensory test methods. Volum II covers: qualitative and quantitative aspects of descriptive analysis techniques; consumer acceptability test; the selection/training of sensory panel members; the use of basic probability and statistical methods and of advanced statistical techniques; guidelines for selecting techniques and for reporting results; and a collection of 12 statistical.

Ciderology

Golden Fire

Geographical Indication and Global Agri-Food

Tasting Cider

Expert Techniques for Fermenting and Flavoring Your Favorite Hard Cider

The Flavor, Nutrition, and Craft of Live-Culture Foods, 2nd Edition

The Homebrewer’s Garden

An American classic first published in 1985 by William Morrow and adapted into an Academy Award-winning film, The Cider House Rules is among John Irving’s most beloved novels. Set in rural Maine in the first half of the twentieth century, it tells the story of Dr. Wilbur Larch—saint and obstetrician, founder and director of the orphanage in the town of St. Cloud’s, ether addict and abortionist. It is also the story of Dr. Larch’s favorite orphan, Homer Wells, who is never adopted. “A novel as good as one could hope to find from any author, anywhere, anytime. Engrossing, moving, thoroughly satisfying.” —Joseph Heller, author of Catch-22

This book is for anyone who wants to grow and to make good cider or even simple apple juice. Whether you have a back garden with a couple of apple trees, several acres of orchard deep in the countryside, or you’re just ‘scrumping’ apples from friends and neighbors every autumn, this book is for you. Charting the birth and growth of craft beer across the United States, Tom Acitelli offers an epic, story-driven account of one of the most inspiring and surprising American grassroots movements. In 1975, there was a single craft brewery in the United States; today there are more than 2,500. This entertaining and informative history brims with charming, remarkable stories, which together weave a very American business tale of formidable odds and refreshing success.

What do you get when you cross a journalist and a banker? A brewery, of course. “A great city should have great beer. New York finally has, thanks to Brooklyn. Steve Hindy and Tom Potter provided it. Beer School explains how they did it: their mistakes as well as their triumphs. Steve writes with a journalist’s skepticism-as though he has forgotten that he is reporting on himself. Tom is even less forgiving-he’s a banker, after all. The inside story reads at times like a cautionary tale, but it is an account of a great and welcome achievement.” —Michael Jackson, The Beer Hunter(r) "An accessible and insightful case study with terrific insight for aspiring entrepreneurs. And if that's not enough, it is all about beer!" —Professor Murray Low, Executive Director, Lang Center for Entrepreneurship, Columbia Business School "Great lessons on what every first-time entrepreneur will experience. Being down the block from the Brooklyn Brewery, I had firsthand witness to their positive impact on our community. I give Steve and Tom's book an A+!" —Norm Brodsky, Senior Contributing Editor, Inc. magazine "Beer School is a useful and entertaining book. In essence, this is the story of starting a beer business from scratch in New York City. The product is one readers can relate to, and the market is as tough as they get. What a fun challenge! The book can help not only those entrepreneurs who are starting a business but also those trying to grow one once it is established. Steve and Tom write with enthusiasm and insight about building their business. It is clear that they learned a lot along the way. Readers can learn from these lessons too." —Michael Preston, Adjunct Professor, Lang Center for Entrepreneurship, Columbia Business School, and coauthor, The Road to Success: How to Manage Growth "Although we (thankfully!) never had to deal with the Mob, being held up at gunpoint, or having our beer and equipment ripped off, we definitely identified with the challenges faced in those early days of cobbling a brewery together. The revealing story Steve and Tom tell about two partners entering a business out of passion, in an industry they knew little about, being seriously undercapitalized, with an overly naive business plan, and their ultimate success, is an inspiring tale." —Ken Grossman, founder, Sierra Nevada Brewing Co.

Making Craft Cider

How to Make Cider at Home

Audacity of Hops

Traditional Techniques for Brewing Natural, Wild-Fermented, Honey-Based Wines and Beers

The CIDERCRAFT® Guide to the Distinctive Flavors of North American Hard Cider

World’s Best Ciders

Making, Using & Enjoying Sweet & Hard Cider, 3rd Edition

“The perfect guide you need to find out about the apple, the orchard, the maker and blender – in short, CIDER.” – Tom Oliver, Oliver’s Cider & Perry, Herefordshire "Susanna’s passion for cider has taken her from the heartlands of the old cider world to newer frontiers of it. Her straightforward common-sense approach combined with her love for the cider world means she has put together a neat little book full of the best bits of it to share. Well done!" – Bill Bradshaw, co-author of World’s Best Cider "Susanna Forbes is one of the most knowledgeable and committed ambassadors for cider, both near and far, at the table, in the glass and in the orchard. Her passion is present in every page of The Cider Insider." Ryan Burk, head cider maker at Angry Orchard, board of directors, US Association of Cider Makers Cider is enjoying a resurgence! A wave of new generation producers are joining family cidermakers around the world to reinvigorate a drink that has been enjoyed throughout history by all. With a new-found respect for the orchard, the apple and the pear, today’s cidermakers are blending heritage with modern methods. In The Cider Insider, award-winning drinks writer and now, cidery owner, Susanna Forbes has hand-picked 100 of the world’s best craft ciders – and perries – that are worth seeking out and drinking now. Travel with her to each atmospheric orchard to meet the individuals that pour their souls into this glorious drink. For each entry, we hear about the region, the varieties of apples and pears in use, how each is made, find out about other ciders/perries to try, and explore how to experience the cider/cidery for ourselves. With a foreword by arguably the world’s leading cidemaker, Tom Oliver, alongside appearances from a cast of cider stars, everything you need to know about this golden nectar is right here. Meet the free-thinking French cidermakers, experience the culturally-vibrant Asturian and Basque cider scene, and hear how Australia’s cider pioneers want Tasmania to be renamed the Cider Island. While the cider leads the way, it’s the people that count for Susanna with their boundless energy and passion for the art of making cider and for preserving the land.

Best-selling authors and fermentation experts Christopher and Kirsten Shockey enter the realm of fermented beverages with this comprehensive guide to making hard cider that features techniques for achieving a wide range of styles and flavors.

Brewing craft and artisanal beer has become a labor of love for enthusiasts and epicures the world over, with new people joining the ranks every year. The Brewer’s Apprentice is a behind-the-scenes guide to all aspects of this classic art. However, instead of simply sharing brewing recipes, tasting guides, or buying recommendations as many other books do, our book gives readers unique insights into craft brewing culture, and let the “masters” speak in their own words. In a series of in-depth profiles, the legends, innovators, rising stars of the beer world share their deep reserves of brew knowledge, insider tips, recipes, and more. Inside you’ll learn:-Sourcing the best ingredients, brewing “locally” and seasonally-Farm-to-table brewing: hops, barley, wheat, and more-Setting up your homebrewing workshop-Brewing chemistry: how does it all work?-Nontraditional ingredients, extreme brews, and novelty drinks-Meads, lambics, ciders, and other nectars of the gods-Barrel-aging beers

Everything needed to brew beer right the first time. Presented in a light-hearted style without frivolous interruptions, this authoritative text introduces brewing in a easy step-by-step review.

The Brewer’s Apprentice

Everything You Need to Know to Brew Great Beer Every Time

Bottling Success at the Brooklyn Brewery

The Artisanal Vinegar Marker’s Handbook

The Journey of a Craft Cider Maker

Learning SQL

Apples to Cider

This book addresses the relevance of geographical indication (GI) as a tool for local and socio-economic development and democratization of agri-food, with case studies from Asia, Europe and the Americas. A geographical indication is a sign used on products that have a specific geographical origin and possess qualities or a reputation that are due to that origin. It provides not only a way for businesses to leverage the value of their geographically unique products, but also to inform and attract consumers. A highly contested topic, GI is praised as a tool for the revitalization of agricultural communities, while also criticized for being an

instrument exploited by global corporate forces to promote their interests. There are concerns that the promotion of GI may hamper the establishment of democratic forms of development. The contributing authors address this topic by offering theoretically informed investigations of GI from around the world. The book includes case studies ranging from green tea in Japan, olive oil in Turkey and dried fish in Norway, to French wine and Mexican Mezcal. It also places GI in the broader context of the evolution and trends of agri-food under neoliberal globalization. The book will be of interest to researchers, policy makers and students in agri-food studies, sociology of food and agriculture, geography, agricultural and rural economics, environmental and intellectual property law, and social development.

The craft beer boom is the biggest thing to hit brewing and drinking for more than a generation. What started off as a small band of idealistic hobby brewers is now a multi-billion-dollar global industry, but even its most passionate fans can’t actually agree what ‘craft beer’ is, with some arguing that it’s simply marketing hype, and others claiming it doesn’t exist at all. Award-winning beer writer Pete Brown digs into this decades-long argument and in doing so, creates a fascinating, complex and hugely satisfying answer. He dismantles the main attempts to define the term ‘craft beer’ and argues that it is, in fact, undefinable, before shifting emphasis from beer to the broader, older idea of craft in search of answers. He shows that arguments around craft beer have largely forgotten what craft is all about – if they were even aware in the first place. He explores the ever-changing nature of work, the meaning of knowledge, the evolution of language and the ways in which we engage with our immediate environment and the wider world. Arriving back at beer from such an oblique angle, he rediscovers the real reasons why so many people are so passionate about craft beer, and argues that situating beer in a broader understanding of craft shows that the term is rich in meaning, even if it can’t be pinned down to a measurable definition. Written in Brown’s trademark pub stool conversational style, Craft: An Argument provides a new perspective on the biggest trend in global food and drink, as well as making you long for a beer.

More great advice from Charlie Papazian, homebrew master and author of the bestselling The Complete Joy of Homebrewing. "Many ask me, 'What's different about The Homebrewer's Companion?' It's a book that I might have titled The Complete Joy of Homebrewing, Volume 2. The information is 98 percent new information, including improved procedures for beginning and malt-extract brewers as well as advanced and veteran brewers. There are loads of new recipes and useful charts and data that I continually refer to in my own homebrew recipe formulation (I still homebrew about 20 batches a year). My theme throughout is 'Keep it practical. Keep it useful.' I wanted to answer 10 years' worth of questions in this one volume. I did ... and I had fun doing it." -- Charlie Papazian Get the Most from Your Malt! Easy-to-follow techniques and trouble-shooting tips Answers to the most-often asked questions A guide to world beer styles Useful facts on fermenting, yeast culturing and stove-top boiling Charts, tables, support information and much, much more Over 60 exotic recipes to try -- from "You'll See" Coriander Amber Ale to Waialeale Chablis Mead Make sure to check out the third edition of The Complete Joy of Homebrewing.

Discover the pleasures of making and drinking cider. From choosing the right apples through reaping the liquid rewards of a successful pressing, this classic guide has you covered. With detailed drawings of cider-making equipment, methods, and set-up, even a novice juicer will enjoy sweet and spicy gallons in no time. Annie Proulx and Lew Nichols provide insightful, time-tested advice enlivened by a smattering of historical anecdotes.

Whether you like your cider sweet or hard, you’re sure to find a recipe that satisfies.

Simple Recipes to Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars, and More

The Essential Guide to 100 Craft Ciders to Drink Now

15 Minutes of Flame

Beer School

Wild Apples, Real Cider, and the Complicated Art of Making a Living

How to Brew

How to Craft Fermented Cider, Beer, Wine, Sake, Soda, Mead, Kefir, and Kombucha at Home

A National Bestseller! “The perfect pick-me-up on a hot summer day.”—Washington Post “[A] charmer of a tale. . . Warm, witty and–like any good craft beer–complex, the saga delivers a subtly feminist and wholly life-affirming message.”—People Magazine A novel of family, Midwestern values, hard work, fate and the secrets of making a world-class beer, from the bestselling author of Kitchens of the Great Midwest Two sisters, one farm. A family is split when their father leaves their shared inheritance entirely to Helen, his younger daughter. Despite baking award-winning pies at the local nursing home, her older sister, Edith, struggles to make what most people would call a living. So she can’t help wondering what her life would have been like with even a portion of the farm money her sister kept for herself. With the proceeds from the farm, Helen builds one of the most successful light breweries in the country, and makes their company motto ubiquitous: “Drink lots. It’s Blotz.” Where Edith has a heart as big as Minnesota, Helen’s is as rigid as a steel keg. Yet one day, Helen will find she needs some help herself, and she could find a potential savior close to home. . . if it’s not too late. Meanwhile, Edith’s granddaughter, Diana, grows up knowing that the real world requires a tougher constitution than her grandmother possesses. She earns a shot at learning the IPA business from the ground up–will that change their fortunes forever, and perhaps reunite her splintered family? Here we meet a cast of lovable, funny, quintessentially American characters eager to make their mark in a world that’s often stacked against them. In this deeply affecting family saga, resolution can take generations, but when it finally comes, we’re surprised, moved, and delighted.

"A fresh, appealing guide to brewing hard cider that makes everything from sourcing fruits and juices to bottling the finished cider accessible and fun, with recipes for basic ciders, traditional ciders from around the world, cider cousins like Perry, and innovative recipes that take ciders to the next level with beer-brewing techniques and alternative fruits"–

Clear, simple language, numerous illustrations, and detailed step-by-step instructions, lead you through making fresh and delicious sweet and hard ciders - including blended and sparkling ciders; building your own working apple press; enhancing your cooking with cider as an ingredient; choosing the right apple cultivar for the flavor you want; and planning and planting your very own home orchard for the freshest batch of cider ever! Plus, interesting bits of history and lore shed light on cider's colorful past.

A complete guide to using the best ingredients and minimal equipment to create fun and flavorful brews Ancient societies brewed flavorful and healing meads, ales, and wines for millennia using only intuition, storytelling, and knowledge passed down through generations—no fancy, expensive equipment or degrees in chemistry needed. In Make Mead Like a Viking, homesteader, fermentation enthusiast, and self-described “Appalachian Yeti Viking” Jereme Zimmerman summons the bryggjemann of the ancient Norse to demonstrate how homebrewing mead—arguably the world’s oldest fermented alcoholic beverage—can be not only uncomplicated but fun. Armed with wild-yeast-bearing totem sticks, readers will learn techniques for brewing sweet, semi-sweet, and dry meads, melomels (fruit meads), metheglins (spiced meads), Ethiopian t’ej, flower and herbal meads, braggots, honey beers, country wines, and even Viking grog, opening the Mead Hall doors to further experimentation in fermentation and flavor. In addition, aspiring Vikings will explore: • The importance of local and unpasteurized honey for both flavor and health benefits; • Why modern homebrewing practices, materials, and chemicals work but aren’t necessary; • How to grow and harvest herbs and collect wild botanicals for use in healing, nutritious, and magical meads, beers, and wines; • Hops’ recent monopoly as a primary brewing ingredient and how to use botanicals other than hops for flavoring and preserving mead, ancient ales, and gruits; • The rituals, mysticism, and communion with nature that were integral components of ancient brewing and can be for modern homebrewers, as well; • Recommendations for starting a mead circle to share your wild meads with other brewers as part of the growing mead-movement subculture; and more! Whether you’ve been intimidated by modern homebrewing’s cost or seeming complexity in the past—and its focus on the use of unnatural chemicals—or are boldly looking to expand your current brewing and fermentation practices, Zimmerman’s welcoming style and spirit will usher you into exciting new territory. Grounded in history and mythology, but—like Odin’s ever-seeking eye—focusing continually on the future of self-sufficient food culture, Make Mead Like a Viking is a practical and entertaining guide for the ages.

The Story of Cider

The Joy of Brewing Cider, Mead, and Herbal Wine

Wild Fermentation

The History of America's Craft Beer Revolution

The Cider Insider

From History and Heritage to the Craft Cider Revolution

Uncultivated

This accessible home-brew guide for alcoholic and non-alcoholic fermented drinks, from Apartment Therapy: The Kitchn's Emma Christensen, offers a wide range of simple yet enticing recipes for Root Beer, Honey Green Tea Kombucha, Pear Cider, Gluten-Free Sorghum Ale, Blueberry-Lavender Mead, Gin Sake, Plum Wine, and more. You can make naturally fermented sodas, tend batches of kombucha, and brew your own beer in the smallest apartment kitchen with little more equipment than a soup pot, a plastic bucket, and a long-handled spoon. All you need is the know-how. That 's where Emma Christensen comes in, distilling a wide variety of projects—from mead to kefir to sake—to their simplest forms, making the process fun and accessible for homebrewers. All fifty-plus recipes in True Brews stem from the same basic techniques and core equipment, so it 's easy for you to experiment with your favorite flavors and add-ins once you grasp the fundamentals. Covering a tantalizing range of recipes, including Coconut Water Kefir, Root Beer, Honey – Green Tea Kombucha, Pear Cider, Gluten-Free Pale Ale, Chai-Spiced Mead, Cloudy Cherry Sake, and Plum Wine, these fresh beverages make impressive homemade offerings for hostess gifts, happy hours, and thirsty friends alike.

In Ciderology, Gabe Cook, aka 'The Ciderologist,' leading global cider expert, shares his passion for all things cider (and perry!), with an essential history of the drink and production processes, and a round-the-world tour of the most important and exciting cider makers in operation. You'll find delicious recipes incorporating cider, tasting notes for cider styles that you can try yourself, and a wealth of anecdotes and tales that intermingle fact and myth. A real treat for the drinks enthusiast, inveterate cider lover and cider novice alike, Ciderology contains anything and everything you have ever needed to know about cider. What is Ciderology? - Ciderology is about understanding the way cider making has evolved over the centuries, from the heart of cider country to the new wave of cider makers. - It's about learning how terroir and climate affect the quality of cider, just like a wine; and how to match your favourite dishes with the perfect cider. - It's about wassailing, community and tradition, but is also about the innovative and creative craft cider makers emerging all over the world.

You 're ready to try your hand at home brewing, but you want to try something unique—and you also have no idea where to start. This is the book for you. Broken into three sections—mead, cider, and herbal wine—you 'll learn what basic equipment you 'll need, what ingredients to have on hand, and author Nancy Koziol will walk you through each step of the process. Along the way, you 'll pick up some fun facts about ethical consumption, sustainable farming, and the science behind fermenting. Whether you want to try a simple honey mead, a crisp apple or pear cider, or a wild wine with herbs foraged from your backyard, in these pages you 'll find the inspiration and instruction you need to follow through to the finished product. Many of these drinks are brewed in a matter of weeks rather than months, so you don 't even have to be particularly patient! Once you get the hang of the basics, try experimenting with the suggested seasonal additions, or whatever fruit, herb, or spice is ready for harvest (or on sale at the local market). Add some ginger to your cider, some blackberries to your wine, or some pumpkin to your mead for brews that are truly your own. With a unique focus on local, seasonal produce and sustainable farming practices, this will appeal to seasoned brewers who are looking for something new as well as eco-conscious millennials ready to impress their friends on Instagram. Fascinating tidbits of trivia, information on health benefits, and a dash of humor make this book as entertaining as it is useful.

This complete guide to North America 's oldest beverage celebrates hard cider 's rich history and its modern makers, as well as its deliciously diverse possibilities. Flavor profiles and tasting guidelines highlight 100 selections of cider — including single varietal, dessert, hopped, and barrel-aged — plus perry, cider 's pear-based cousin. A perfect addition to any meal, cider pairings are featured in 30 food recipes, from Brussels sprouts salad to salmon chowder, brined quail, and poached pear frangipane. An additional 30 cocktail recipes include creative combinations such as Maple Basil Ciderita and Pear-fect Rye Fizz.

Sensory Evaluation Techqs

The Cider House Rules

A Ciderist 's Guide

Third Edition

The Big Book of Cidermaking

Craft Cider Making

The Art & Science Or Cider

This new edition of the best-selling Craft Cider Making is fully revised and updated. Packed with essential advice and information, it gives step-by-step instruction for small scale cider making. It retains the best of traditional practice but also draws on modern understanding of orcharding and fermentation science. Written by an award-winning cider maker, it guides beginners into the rewarding world of cider making and helps those with more experience expand their skills to enjoy the craft more fully. Includes a guide to cider apples, as well as advice on growing and caring for them. Packed with essential advice and information and step-by-step instruction for small scale cider making. A fully updated and expanded primer for anyone who wants to make cider and for those who just like to drink it. With the rise in consumer demand for local foods and local food products, and the emergence of more small craft food and beverage producers since this book was originally published in 2000, this revised edition of Cider, Hard and Sweet comes at the right time. Watson's expanded the section on the history of cider to chronicle lesser-known cider producers such as those in Spain and Asia; broadened the selection of North American cider varieties and European cider apple varieties; provided new cidermaking basics tailored to beginner and intermediate cidermakers with special attention to the new cidermaking equipment available; added new recipes for cooking with cider from notable chefs and bartenders; and added a new chapter about the recent popularity of perry (pear cider) available for purchase today.

Cider is a drink whose time has come. Twenty years ago it was a minority taste competing with lager for a share of the keg-and-can market, and much favoured by under-age and problem drinkers for its strength and cheapness. Since then its popularity has soared, and it has become the drink of choice - especially in hot weather - for all sectors of society. But because of the low status of many mass-market brands, cider has never attracted the attention of researchers and writers to the extent that beer, wine, and spirits have. And nobody, until now, has attempted to unravel the many myths, legends, and misconceptions that surround its origins and development to present a factual narrative history. Is cider, as legend has it, the oldest alcoholic drink of them all, or is it in fact a comparatively recent introduction? Did it come to Britain with the Celts, the Romans, or the Normans? Were medieval babies really baptised in it? Golden Fire: The Story of Cider takes a long, cool, refreshing look at the evolution of one of Britain's favourite beverages and answers all those questions.

Grow a beer garden! Enhance the flavor, aroma, and personality of your homebrew by cultivating your own hops, herbs, and malt grains. With expert advice on choosing and maintaining the best plants for your needs, Joe Fisher and Dennis Fisher show you how to turn a small patch of backyard, or even a few window boxes, into a renewable brewing supply store. Discover the satisfaction that comes from brewing tasty beers using fresh homegrown ingredients.

All you need to know about making hard cider at home

Development and Democratization

Crafting Quality Vinegars □ Fermenting, Distilling, Infusing

The Homebrewer's Companion

Cider

A Modern Guide to a Historic Beverage

Cider, Hard and Sweet: History, Traditions, and Making Your Own (Third Edition)

Updated for the latest database management systems -- including MySQL 6.0, Oracle 11g, and Microsoft's SQL Server 2008 -- this introductory guide will get you up and running with SQL quickly. Whether you need to write database applications, perform administrative tasks, or generate reports, Learning SQL, Second Edition, will help you easily master all the SQL fundamentals. Each chapter presents a self-contained lesson on a key SQL concept or technique, with numerous illustrations and annotated examples. Exercises at the end of each chapter let you practice the skills you learn. With this book, you will: Move quickly through SQL basics and learn several advanced features Use SQL data statements to generate, manipulate, and retrieve data Create database objects, such as tables, indexes, and constraints, using SQL schema statements Learn how data sets interact with queries, and understand the importance of subqueries Convert and manipulate data with SQL's built-in functions, and use conditional logic in data statements Knowledge of SQL is a must for interacting with data. With Learning SQL, you'll quickly learn how to put the power and flexibility of this language to work.

Fully revised and expanded, How to Brew is the definitive guide to making quality beers at home. Whether you want simple, sure-fire instructions for making your first beer, or you're a seasoned homebrewer working with all-grain batches, this book has something for you. Palmer adeptly covers the full range of brewing

possibilities—accurately, clearly and simply. From ingredients and methods to recipes and equipment, this book is loaded with valuable information for any stage brewer.

“Not just a thorough guide to the history of apples and cider in this country but also an inspiring survey of the orchardists and cidermakers devoting their lives to sustainable agriculture through apples.”—Alice Waters “Pucci and Cavallo are thorough and enthusiastic chroniclers, who celebrate cider’s pomologists and pioneers with infectious curiosity and passion.”—Bianca Bosker, New York Times bestselling author of Cork Dork Cider today runs the gamut from sweet to dry, smooth to funky, made from apples and sometimes joined by other fruits—and even hopped like beer. In American Cider, aficionados Dan Pucci and Craig Cavallo give a new wave of consumers the tools to taste, talk about, and choose their ciders, along with stories of the many local heroes saving apple culture and producing new varieties. Like wine made from well-known grapes, ciders differ based on the apples they’re made from and where and how those apples were grown. Combining the tasting tools of wine and beer, the authors illuminate the possibilities of this light, flavorful, naturally gluten-free beverage. And cider is more than just its taste—it’s also historic, as the nation’s first popular alcoholic beverage, made from apples brought across the Atlantic from England. Pucci and Cavallo use a region-by-region approach to illustrate how cider and the apples that make it came to be, from the well-known tale of Johnny Appleseed—which isn’t quite what we thought—to the more surprising effects of industrial development and government policies that benefited white men. American Cider is a guide to enjoying cider, but even more so, it is a guide to being part of a

community of consumers, farmers, and fermenters making the nation’s oldest beverage its newest must-try drink.

Make Mead Like a Viking

Everything you need to know to brew beer right the first time

True Brews

An Insider’s Guide to the Art and Craft of Beer Brewing, Taught by the Masters

Modern Cider